



DINNER MENU

APPETIZERS

OYSTERS

Assorted oysters, East or West
Served with cracked black pepper mignonette,
cocktail sauce 4 each

SHRIMP COCKTAIL

Jumbo prawns, cocktail sauce, and creamy horseradish 21

TUNA TARTARE

Ahi tuna, English cucumber, chives, shiso avocado paste dressed in a creamy
Japanese base, served with crispy sesame crackers 24

STEAK TARTARE

Black Angus beef, Quail egg yolk, shallots, capers,
cornichons, dressed in a truffle trumpet mushroom essence, mustard aioli,
served with buttered rye crostini 18

TRUFFLE CAVIAR DEVILED EGGS

Creamy deviled eggs topped with truffle caviar and truffle oil 16

CRAB CAKE

Crab, mixed peppers, parsely, Greek yogurt dill cream 19

"FABERGÉ" POTATO TOPPED WITH CAVIAR

Twice baked, caviar, whipped butter crème fraiche, scallions MP

SOUPS

SOUP OF THE WEEK

Chefs seasonal pick of the week

SALADS

"GRAMERCY" SALAD

Romaine hearts, radicchio, hearts of palm, shrimp, chorizo,
Kalamata olives, sun-dried tomatoes, sweet drop peppers, fine herbs,
ranch dressing, topped with garlic croutons 18

KALE CAESAR SALAD ✓

Shredded kale, Caesar dressing, finished
with shaved Parmesan cheese, herbs, garlic croutons 16

SHAVED ARTICHOKE SALAD ✓

Shaved artichoke, avocado, dressed in lemon vinaigrette, topped
with shaved Parmigiano Reggiano 16

(ADD TO ANY SALAD)

Chicken breast 6

Grilled Shrimp 8

ENTRÉES

"THE GRAM" BURGER

Wagyu beef, caramelized onions, frisée, on a brioche bun
Choice of cheese: Gruyere or Maytag Blue cheese
Impossible meat available ✓ 24

WAGYU BOLOGNESE 🌱 AVAILABLE

Wagyu beef, fennel, carrots, shallots, red wine, pappardelle pasta, ricotta
cheese, finished with herbed butter 29

SALMON

Pan seared salmon served with sorrel cream reduction sauce 28

TUNA

Sumac-seared tuna, fregola, pine nuts, golden raisins, wilted arugula,
caramelized onions, mint, grilled baby artichoke hearts 34

ORGANIC "BRICK" CHICKEN

Oven roasted, served with grilled vegetables and natural au jus 28

PRIME RIB 16OZ

Served with natural au jus, creamy horseradish sauce and
asparagus 59

FILET 8OZ

8oz Black Angus served with cauliflower puree 49
Choice of Porcini mushroom compound butter
Or Black garlic compound butter

NY SIRLOIN 14OZ

14oz Black Angus served with crispy fries and pickled pearl onions 48

PORTERHOUSE FOR TWO

32oz Black Angus served with pickled pearl onions, au poivre sauce and
truffled baby potato chips 89

SIDES

CRISPY FRIES ✓

Seasoned to perfection 9

*Truffle option 3

CRISPY BRUSSELS SPROUTS 🌱

Finished with balsamic glaze, toasted macadamia nuts 11

MAC AND CHEESE ✓

Creamy Béchamel sauce, assortment of cheeses 12

Lobster 8

GRILLED VEGETABLES 🌱

Selected seasonal grilled vegetables and peppers, drizzled with olive oil
and aged balsamic vinegar 14

LOADED BAKED POTATO ✓

Bacon, cheddar cheese, whipped butter, sour cream, scallions 14

BEER BATTERED ONION RINGS ✓

Hand cut, served with chipotle aioli 16

vegan if served with no sauce

🌱 VEGAN 🌱 VEGETARIAN 🌱 GLUTEN FREE
OPTIONS

18% Service Charge will be applied to every bill

Eating raw shellfish or undercooked meats is hazardous to your health. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.